

18 STEPS TO GO HALAL

CHECKLIST (50%)

1. All **MEAT** should come from a halal-certified meat supplier.
2. All cooking **INGREDIENTS** must come from a supplier that can provide halal certification of the ingredients (*where relevant*).
3. **NO ALCOHOL** should be used during the cooking process.
4. **NO PORK** or its byproducts should ever be in the kitchen.
5. **NO CARNIVOROUS ANIMALS** or its byproducts should ever be in the kitchen.
6. Ensure **NO CROSS CONTAMINATION** between halal-certified ingredients and foods with non-halal ingredients and foods.
7. Ensure **COOKING OIL** has not been used for cooking any non-halal food items.
8. Ensure **KITCHEN UTENSILS**, including but not limited to *Knives (Chef's Knife, Paring Knife, Bread Knife, Boning Knife), Chopping boards, Mixing Bowls, Whisks, Spatulas, Tongs, Ladles Measuring Cups and Spoons, Microplane/Zester, Graters, Peelers, Mandoline, Colanders and Strainers, Rolling Pins, Pasta Machines, Can Openers, Thermometers, Mortar and Pestle, Kitchen Scissors,, Baking Sheets and Pans, Skillets and Pans (Frying Pan, Sauce Pan, Grill Pan, Roasting Pan), Stock Pots & Woks, etc.*, have not been used for cooking any non-halal food items
9. Ensure **SERVING UTENSILS**, including and not limited to *Serving Spoons, Serving and Appetizer Forks, Tongs, Pie Servers, Soup and Gravy Ladles, Cake, Bread, Cheese and Butter Knives, Salad Servers, Fish Servers, Ice Cream Scoops, Sugar and Pastry Tongs, Bread Baskets, Carving Fork and Knives, Serving Platters, Sauce Boats and Salsa Spoons, Plates and Bowls, etc.*, have not been used for serving any non-halal food items

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IMPLEMENTATION (50%)

- 10. EXTERNAL AUDIT:** Get your venue and processes audited by a halal certification body.
- 11. CERTIFICATION:** Obtain certification from a reputable halal certification body.
- 12. TRAINING:** Offer training to all employees on halal practices and the importance of maintaining halal standards in food preparation, storage, and handling.
- 13. SUPPLIER VERIFICATION:** Verify and maintain full records that all suppliers of ingredients and products are halal-certified.
- 14. RECORD KEEPING:** Maintain detailed up-to-date records of all halal certifications and audit reports (*current, expiring and recently renewed*) from all your ingredient suppliers.
- 15. PACKAGING, LABELLING & STORAGE:** Ensure separate labelling, packaging and storage (*refrigerators, freezers, and pantry areas*) for all halal and non-halal items to prevent cross-contamination.
- 16. SANITATION:** Follow proper cleaning procedures to ensure no residue from non-halal substances contaminates halal food.
- 17. INTERNAL AUDITS:** Conduct internal audits yourself to ensure ongoing compliance. Failing an external audit will mean immediate cancellation of halal certification.
- 18. MARKETING:** Display halal certification in a prominent place to attract customers.